

GET REAL

Cook Job Description

Get Real Summer Camp is a two-week exploration into the world of farming, gardening, and playing in the outdoors for children ages 12-15. We believe children want and need to be genuinely contributing members of society, and the farm and garden program at the Arthur Morgan School provides just such a venue for children this age to do so.

Position Responsibilities:

Two cooks will be responsible for stocking the whole-foods kitchen and preparing mostly vegetarian meals for a group of about 25 campers and staff members over the course of three weeks. Before and after campers arrive, cooks will work together to create a schedule, stock and clean the kitchen, and prepare meals for all staff.

During the two week camp, the AM Cook will work from 6:30- 12:30, preparing breakfast, mid-morning snack, and lunch. This cook will work closely with staff and campers to organize culinary activities such as canning and freezing produce and preparing lunch. This cook will also inventory and shop for needed supplies each week. Multi-tasking prowess and a passion for teaching and working with adolescents are required for this position.

The PM Cook will work from 2:00- 6:00 to prepare mid-afternoon snack, dinner and evening snack. This cook will not be as hands-on with staff and campers as the AM cook.

Cooks will work alongside administrative and support staff to provide a fun, safe, loving and educational experience for each camper who attends.

Cooks are hired for three weeks to allow for preparation time before the campers arrive and time to break down camp after the campers have left. For 2012, these dates are from June 13th- July 3rd. Compensation for the AM cook during these three weeks is \$1100, \$800 for the PM cook.

Experience/ Skill Requirements:

- At least 18 years old with at least one year of college or equivalent experience
- Hard working
- Responsible for the safety and well-being of our campers
- Good role models
- Able to prepare delicious, nutritious, whole-foods meals with primarily vegetarian ingredients for up to 25 people
- Interested in teaching and working with children
- Patient
- Energetic

In addition, the ideal candidate will have the following experience:

- Kitchen coordination in another institution such as a camp or school
- Familiarity with the Arthur Morgan School and a commitment to its mission